



# IL GRANO

PASTA & PINSA

*Fatto in casa  
con amore* ♥



**BURRATA PORTOFINO**



**POLPO ALLO SPIEDO**

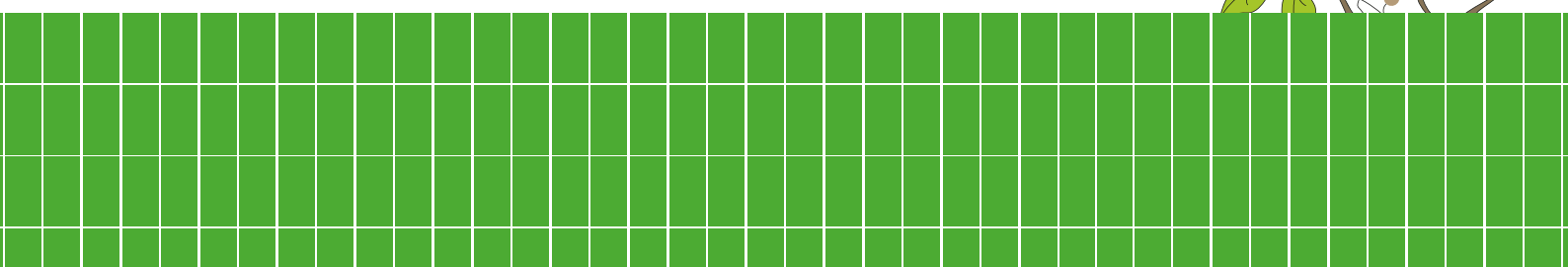
**AVOCADO TOAST**



**CARCIOFO DORATO**



**BOCCONCINI DI MELANZANA**



# Appetizers

For allergens, see the QR code



## **POLPO ALLO SPIEDO**

Octopus skewer, mixed peppers, and potatoes with barbecue sauce and tarragon mayonnaise 11€

## **EMILY IN PARIS**

Bruschetta made with homemade bread, datterino tomatoes, and basil pesto 9€

## **AVOCADO TOAST**

Homemade bread, avocado, turkey breast, perfect egg, and lime 13€

## **BURRATA PORTOFINO**

Burrata, tomato sauce, and basil pesto with datterino tomatoes 13€

## **BOCCONCINI DI MELANZANA**

Savory parmesan biscuit with eggplant caviar, ponzu sauce, and fresh mint 9,5€

## **PLANCHE D'ITALIA**

3 Italian cold cuts, and 2 Italian cheeses

**for one** 15€

**to share for two or more** 25€

## **CARCIOFO DORATO**

Fried artichoke served with pecorino cream and lemon zest 9,5€

## **SARDINES MILLÉSIMÉES 3/5**

Served with homemade bread made with love 13,5€

Focaccia with extra virgin olive oil and rosemary supp. 8€

Small salad supp. 5€

Mixed vegetables supp. 8€

# Salads

## **HEALTHY**

Assortment of salads with homemade chicken meatballs and fillets (cooked at low temperature), zucchini, sun-dried tomatoes, datterino tomatoes, crumbled 24-month aged Parmesan, and sauce vinaigrette (oil, apple vinegar and mustard) 16€

## **NEW VEGGIE**

Assortment of salads with a trio of semi-cooked peppers, confit datterino tomatoes, caramelized onions, oranges, hazelnuts, and tarragon mayonnaise 16€

LINGUINE MARE E ORTO



PACCHERI ALLA NORMA



RISOTTO AGLI ASPARAGI



TORTELLI DEL CUORE



VERO RAGÙ





## Main courses

### MILANESE DELLO CHEF *(veal)*

Served with baked potato wedges 23€

Add a side salad or our homemade fresh pasta with tomato sauce 3€

## Our fresh pasta

### TORTELLI DEL CUORE *V*

Tortelli handmade with love, ricotta, 24-month aged Parmesan, and summer truffle cream 23€



### LINGUINE MARE E ORTO *NEW*

Linguine with creamed zucchini, octopus, and confit datterino tomatoes 22€



### OLD BUT GOLD *V*

Paccheri with smoked burrata, fresh spinach, Paris mushrooms, pine nuts, and crumbled 24-month aged Parmesan 18,5€

### VERO RAGÙ

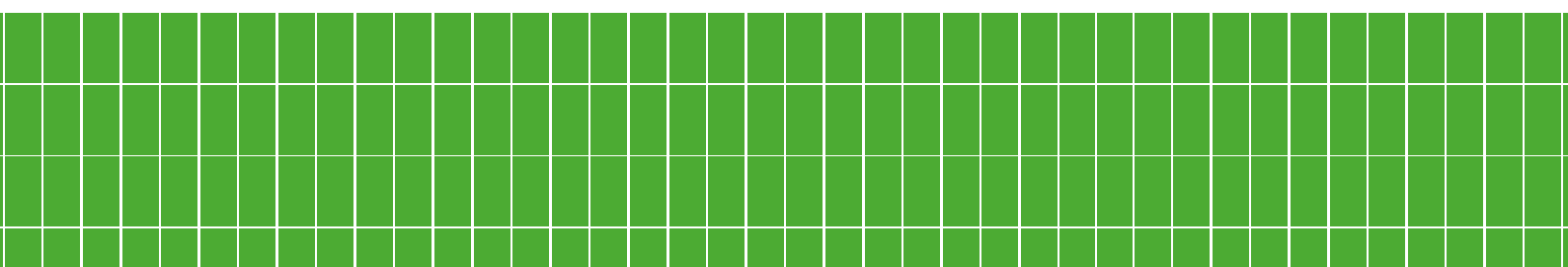
Rigatoni with beef Bolognese slow-cooked for 5 hours, thyme, rosemary, and bay leaves 20€

### PACCHERI ALLA NORMA *V* *NEW*

Paccheri with eggplant, tomato sauce, and salted ricotta 19€

### RISOTTO AGLI ASPARAGI *V* *NEW*

Creamy risotto with asparagus, 24-month aged parmesan crisp, and orange sauce 19€





**SICILIANA**



**MARINARA**



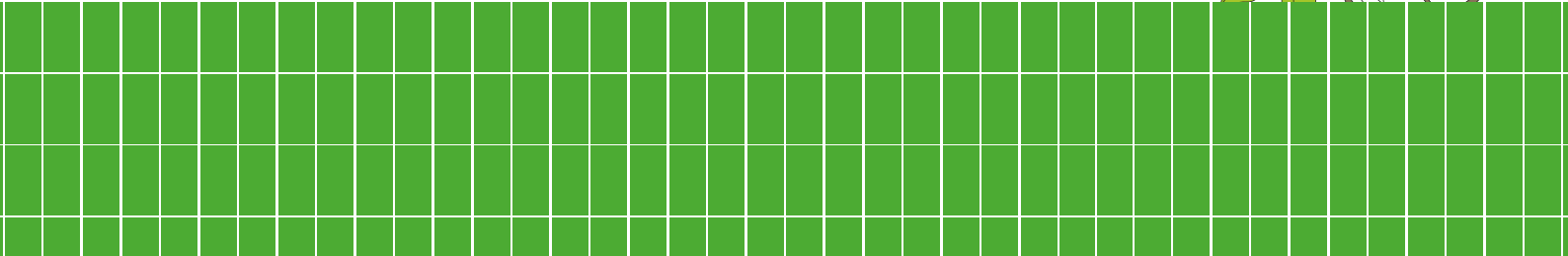
**LA VEGETARIANA**



**BRESAOLA**



**LEGGEREZZA**



# Pinsa: the real ancestor of pizza



**GLUTEN FREE SUPP 4.9€**



**VEGAN MOZZARELLA SUPP 4€**

## PEPPERONIS

Tomato sauce, mozzarella fior di latte and spicy spianata (pork) 17€

## MARINARA

Tomato sauce, anchovies, capers, and olives 17€

## LA QUEEN OF PARIS

Tomato sauce, mozzarella fior di latte, cooked ham, and Paris mushrooms 17€

## LA VEGETARIANA (ALSO VEGAN

Tomato sauce, eggplant, zucchini, caramelized onions, datterino tomatoes, and a trio of peppers 17,5€

## BENVENUTO IN ITALIA

Mozzarella fior di latte, basil pesto, datterino tomatoes, burrata cream with 24-month aged Parmesan, and basil 17,5€

## CARBONARISSIMA

Mozzarella fior di latte, guanciale (pork), slow cooked organic egg, and pecorino 18€

## SICILIANA

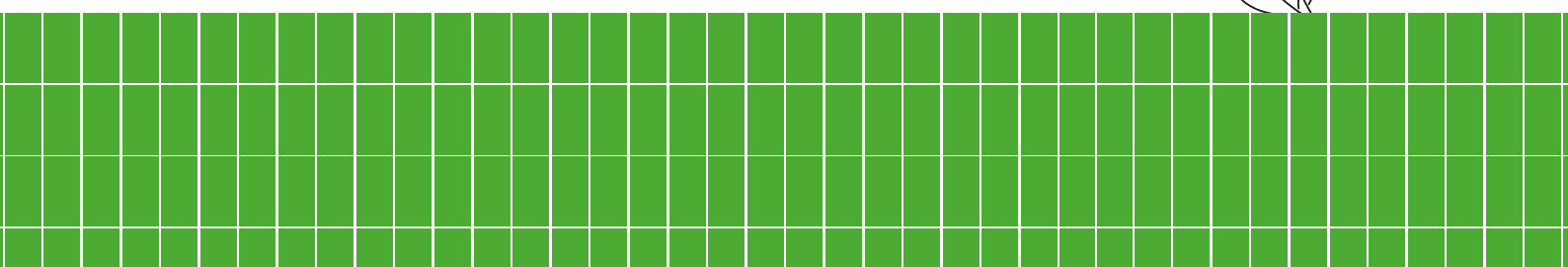
Tomato sauce, eggplant, smoked scamorza, confit datterino tomatoes, and basil 17€

## LEGGEREZZA

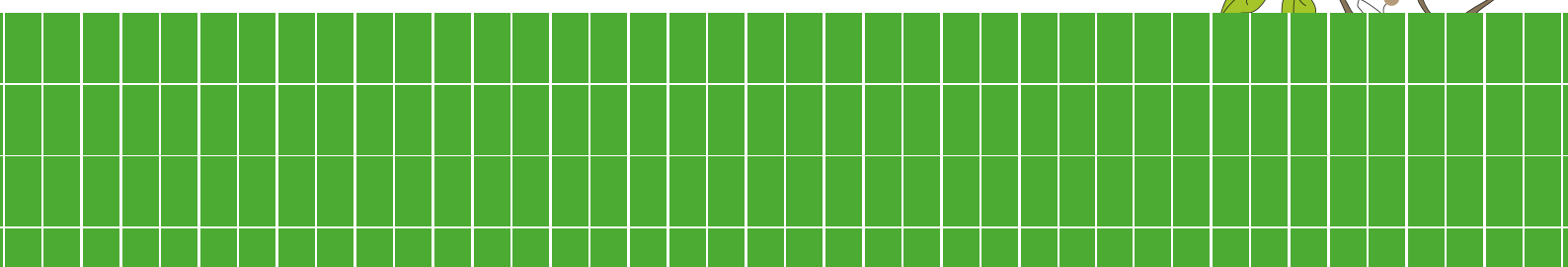
Mozzarella fior di latte, turkey breast, asparagus, pecorino cream, confit datterino tomatoes 19€

## BRESAOLA

Tomato sauce, bresaola punta d'anca, confit datterino tomatoes, arugula pesto, and 24-month aged parmesan cream 19,5€



THE PINSA MARGHERITA




## THE PINSA MARGHERITA

is a classic Italian favorite,  
and we have lovingly created three  
variations of this pizza


### CLASSICA

Tomato sauce, mozzarella fior di latte, and basil 13,5€ 

### SPECIALE

Hand-crushed peeled tomatoes, buffalo mozzarella DOP straight from the oven, basil pesto dots, and extra virgin olive oil 17€ 

### VIP


A Sicilian cherry tomato sauce, buffalo mozzarella DOP cream, basil pesto, fresh basil, and extra virgin olive oil 18,5€ 

## Supplements

 Organic egg 2,5€

 **Rocket Salad 2,5€**


 Mushrooms 2,5€


 Parma ham 5€

 Chicken 5€

 **Half Burrata 5€**


 Whole burrata 8€

 Buffalo mozzarella DOP 4€

 Spicy spianata 4€

 Bresaola 6€

 Cooked ham 4€

 Summer truffle cream 4€

 **Pesto 4€**

 Turkey breast 4€

 **vegan**  **vegetarian**





**TORTA AL LIMONE**



**PANNA COTTA**



**CAFÈ GOURMAND**



**GRANOMISU**



**CREMA DI CAFFÈ ILLY**

# Desserts



## GRANOMISU

Our authentic tiramisu, true to Italian tradition with lady fingers 8,5€

## CAFÉ GOURMAND

Coffee served with a selection of 3 of our homemade desserts 11€

Cappuccino option €12

Decaffeinated coffee option 11€

Tea option 12€

## PANNA COTTA NEW

panna cotta with peach coulis or salted butter caramel 9€

## TORTA AL LIMONE NEW



Lemon tart 9,5€

## CREMA DI CAFFÈ ILLY

Iced Illy coffee cream 7,5€

## HAPPY FRUITS NEW

Seasonal fruits 9€





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